

Amendments to the Claims:

The listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

Claim 1 (Previously Presented) A method for making an edible emulsion comprising insoluble fruit fibers comprising the steps:

- a) mixing, in no particular order, oil, water, dairy base, insoluble fruit fiber and emulsifier to make a coarse emulsion; and
- b) recovering the coarse emulsion

wherein the coarse emulsion is homogenized in a homogenizer and the homogenizer is pressured from about 35.0 to about 650.0 bar and at a temperature from about 15°C to about 70°C whereby the homogenization is carried out in two or more separate homogenization steps and

whereby the dairy base is selected from the group consisting of yoghurt, crème fraiche, sour cream, cream, and mixtures thereof.

Claim 2 (Currently Amended) A method for making an edible emulsion according to ~~any one of the preceding claims~~ claim 1 wherein the insoluble fruit fibers are recovered from tomatoes, peaches, pears, apples, plums, lemons, limes, oranges, grapefruits or mixtures thereof.

Claim 3 (Currently Amended) A method for making an edible emulsion according to ~~any one of the preceding claims~~ claim 1 wherein the insoluble fruit fibers comprise citrus fruit fibers.

Claim 4 (Currently Amended) A method for making an edible emulsion according to ~~any one of the preceding claims~~ claim 1 wherein the edible emulsion comprises from about 0.5 to about 9.0% by weight of the insoluble fruit fibers.

Claim 5 (Currently Amended) A method for making an edible emulsion according to ~~any one of the preceding claims~~ claim 1 wherein the edible emulsion is a smooth emulsion comprising oil droplets, further wherein at least about 80.0% of all droplets present are less than 10.0 μm .

Claim 6 (Currently Amended) A method for making an edible emulsion according to ~~any one of the preceding claims~~ claim 1 further comprising the step of adding acidulant wherein the acidulant is added before or after the coarse emulsion is made.

Claim 7 (Currently Amended) An edible emulsion obtainable by a method according to ~~any one of the preceding claims~~ claim 1.

Claim 8 (Currently Amended) A food product comprising an edible emulsion according to claim 89.

Claim 9 (Currently Amended) The food product according to claim 9-10 wherein the food product has a viscosity greater than about 500 centipoise and less than about 10,000 centipoise.

Claim 10 (Currently Amended) The food product according to ~~any one of claims 9 and 40~~ claim 9 wherein the food product is a dressing, soup, sauce, dip, spread, filling or drink.

Claim 11 (Currently Amended) The food product according to ~~any one of claims 9 to 44~~ claim 9 wherein the food product is substantially free of carbohydrates.